

FEBRUARY 11, 2019 - THRU - FEBRUARY 17, 2019

Valentine's Day Menu



ANTIPASTI

FIRST PLATE

POLPETTE GIULIETTA (3)

Three homemade meatball baked in our creamy rose tomato Alfredo marinara with basil and melted fresh mozzarella. Served with garlic bread. \$10

RAVIOLI FRITTI (5)

Five cheese-filled ravioli battered and flash-fried. Served with our secret spicy tomato marinara dipping sauce. \$10

COZZE AL ROMEO (12)

One dozen Prince Edward Island Mussels sautéed in our picante marinara and served with garlic crostinis. \$14

SECONDI PIATTO

MAIN ENTRÉE

FILET & SURF

8 oz. Corn-fed western beef tenderloin topped with fresh baby spinach and five gulf shrimp sautéed in our creamy Caribbean Alfredo with sun-dried tomatoes. \$33

BLACKENED MAHI MAHI

Wild caught mahi mahi blackened rubbed, pan-seared and smothered with lemon butter sauce. Served with your choice of starch and a vegetable. \$23

RIGATONI DI MARE

Gulf shrimp sautéed in our creamy rose Alfredo sauce over rigatoni pasta. Topped with sliced blackened chicken breast and fresh jumbo lump crab meat. \$33

AGNOLOTTI ALLA CARBONARA

Pasta ravioli stuffed with a blend of Italian cheeses. Topped with sautéed spinach, smoked bacon, sliced white button mushrooms in our Alfredo cheese sauce. Sprinkled with peas - always a favorite! \$18

DIJON ROASTED CHICKEN

Free-range chicken well seasoned and slow roasted with honey Dijon. Served with your choice of starch and a vegetable. \$16

COUNTRY-STYLE COWBOY CHOP

14oz Char-grilled cowboy frenched pork chop (Bone-In) topped with sautéed white button mushrooms, onions, and fresh tomatoes in pan gravy over white rice. \$28

15% Gratuity Will Be Added To Each Dine-In Check

Bartenura Rose Moscato
Glass \$6 / Bottle \$25